

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

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### COMMENTS OF REPUBLIC OF KOREA

The Republic of Korea would like to clarify that our proposal for the amendment of the common names of the main ingredient in Kimchi is not just the addition of the name 'Kimchi cabbage' alongside 'Chinese cabbage,' but rather an alignment with the Classification of Food and Feed: Vegetable Commodity Groups by changing 'Chinese cabbage' to 'Chinese cabbage (type Pe-tsai), Chinese cabbage (napa), Kimchi cabbage, and Napa cabbage'.

According to the document on the Revision of the Classification of Food and Feed: Vegetable Commodity Groups (REP17/PR - Appendix VIII Part A) agreed by CCPR49 and adopted by CAC40, Chinese cabbage (type Pe-tsai), Chinese cabbage (napa), Kimchi cabbage and Napa cabbage are all classified under the same scientific name, *Brassica rapa* L. subsp. *pekinensis* (Lour.) Hanelt, which is the main ingredient in Kimchi, as follows:

**VB 0467 Chinese cabbage, (type Pe-tsai)**

*Brassica rapa* L. subsp. *pekinensis* (Lour.) Hanelt

Syn: *B. pekinensis* (Lour.) Rupr.

**Chinese cabbage (napa)**, see Chinese cabbage, (type Pe-tsai), VB 0467

**Kimchi cabbage**, see Chinese cabbage (type Pe-tsai), VB 0467

*Brassica rapa* L. subsp. *pekinensis* (Lour.) Hanelt

Syn: *Brassica rapa* L. var. *glabra* Regel

**Napa cabbage**, see Chinese cabbage (type Pe-tsai), VB 0467

**Pak-tsai**, see Chinese cabbage, (type Pe-tsai), VB 0467

The Classification of Food and Feed: Vegetable Commodity Groups (REP17/PR - Appendix VIII Part A) has already been agreed by CCPR49 and adopted by CAC40 with consensus among the member countries and observers.

Therefore, the Republic of Korea questions whether it is appropriate, in terms of being a timely and resource-efficient way, to request the views of member countries and other observers on the necessity and justification of aligning with an already adopted official Codex document.

The Republic of Korea would like to request CAC47 to consider our proposal for aligning the common names of the main ingredient in Kimchi, taking the above into account.

- Rationale for aligning the common names of the main ingredient in Kimchi;

- 1) According to the document on the Revision of the Classification of Food and Feed: Vegetable Commodity Groups (REP17/PR - Appendix VIII Part A) agreed by CCPR49 and adopted in CAC40, 'Kimchi cabbage' has been granted as one of common names of *Brassica pekinensis* Rupr., the main ingredient of Kimchi.
- 2) As the results of our search, *Brassica pekinensis* Rupr. is commonly called as Chinese cabbage, Kimchi cabbage, Napa cabbage.

On the other hand, according to the document on the Revision of the Classification of Food and Feed: Vegetable Commodity Groups(REP17/PR - Appendix VIII Part A) adopted in CAC40, Chinese cabbages have been classified into type Pe-tsai and type Pak-choi.

- The Pak-choi type of Chinese cabbage(*Brassica rapa* subsp. *chinensis* (L.) Hanelt) is genetically different species to the Pe-tsai type of Chinese cabbage(*Brassica pekinensis* Rupr.),
- Therefore, the Pak-choi type of Chinese cabbage is not supposed to use as an ingredient in Kimchi production.

Korea believes our suggestion could successfully remove and prevent confusions.

- 3) Furthermore, it is widely used in scientific community. Thousands of academic studies have also demonstrated that 'Kimchi cabbage' is a common name for the main ingredient of Kimchi, *Brassica pekinensis* Rupr. or *Brassica rapa* L. subsp. *pekinensis* Hanelt.

Please refer to one of the related academic papers titled "Effects of the main ingredients of the fermented food, kimchi, on bacterial composition and metabolite profile" by Hye Seon Song et al., published in *Food Research International*, Volume 149, 2021.

- The suggested alignment of Republic of Korea is as follows;

## 1. SCOPE

This Standard applies to the product known as kimchi, as defined in Section 2 below, which is prepared with Chinese cabbage (type Pe-tsai) as a predominant ingredient and other vegetables which have been trimmed, cut, salted and seasoned before fermentation.

## 2. DESCRIPTION

### 2.1 Product Definition

Kimchi is the product:

- (a) prepared from varieties of Chinese cabbage (type Pe-tsai), *Brassica pekinensis* Rupr.; such Chinese cabbages (napa), Kimchi cabbage, Napa cabbage shall be free from significant defects, and trimmed to remove inedible parts, salted, washed with fresh water, and drained to remove excess water; they may or may not be cut into suitable sized pieces/parts;
- (b) processed with seasoning mixture mainly consisting of red pepper (*Capsicum annum* L.) powder, garlic, ginger, edible *Allium* varieties other than garlic, and radish. These ingredients may be chopped, sliced and broken into pieces; and
- (c) fermented before or after being packaged into appropriate containers to ensure the proper ripening and preservation of the product by lactic acid production at low temperatures.

### 2.2 Styles

The product should be presented in one of the following styles:

- (a) Whole - whole Chinese cabbage (type Pe-tsai);
- (b) Halves - Chinese cabbages (type Pe-tsai) divided lengthwise into halves;
- (c) Quarters - Chinese cabbages (type Pe-tsai) divided lengthwise into quarters; and
- (d) Slices or Chips - Chinese cabbage (type Pe-tsai) leaves cut into pieces of 1~6 cm in length and width.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Composition

#### 3.1.1 Basic Ingredients

- (a) Chinese cabbages (type Pe-tsai) and the seasoning mixture as described in Section 2;
- (b) salt (sodium chloride).

#### 3.1.2 Other Permitted Ingredients

- (a) fruits;
- (b) glutinous rice paste;
- (c) nuts;

- (d) salted and fermented seafood;
- (e) sesame seeds;
- (f) sugars (carbohydrate sweeteners);
- (g) vegetables other than those described in Section 2;
- (h) wheat flour paste.

### 3.1.3 Other Composition

- (a) Mineral impurities no more than 0.03% m/m
- (b) Salt (sodium chloride) content 1.0~ 4.0% m/m
- (c) Total acidity (as lactic acid) not more than 1.0% m/m

## 3.2 Quality Criteria

Kimchi shall have normal colour, flavour and odour and shall possess a texture characteristic of the product.

### 3.2.1 Other Quality Criteria

- (a) Colour - The product should have red colour originating from red pepper.
- (b) Taste - The product should have hot and salty taste. It may also have sour taste.
- (c) Texture - The product should be reasonably firm, crisp, and chewy.

## 4. FOOD ADDITIVES

### 4.1 Acidity Regulators

INS No.	Name of the Food Additive	Maximum Level
269	Acetic acid	Limited by GMP
270	Lactic acid	
330	Citric acid	

### 4.2 Flavour Enhancers

INS No.	Name of the Food Additive	Maximum Level
621	Monosodium L-glutamate	Limited by GMP
627	Disodium 5'-guanylate	
631	Disodium 5'-inosinate	

### 4.3 Flavourings

Natural and synthetic flavourings	Limited by GMP
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### 4.4 Texturizers

INS No.	Name of the Food Additive	Maximum Level
420	Sorbitol	Limited by GMP

### 4.5 Thickening and Stabilizing Agents

INS No.	Name of the Food Additive	Maximum Level
407	Carrageenan (including furcellaran)	Limited by GMP
415	Xanthan gum	

## 5. CONTAMINANTS

5.1 The product covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

5.2 The product covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

**6.1** It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

**6.2** The product should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

## **7. WEIGHTS AND MEASURES**

### **7.1 Fill of Container**

#### **7.1.1 Minimum Drained Weight**

The drained weight of the final product, as a percentage of the indicated weight, should be not less than 80% by weight, calculated on the basis of the weight of distilled water at 20°C which the sealed container will hold when completely filled. The drained weight of the final product as a percentage by the indicated weight shall not be less than 80% by weight.

## **8. LABELLING**

The product covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

### **8.1 Name of the Product**

The name of the product shall be "Kimchi". The style should be included in close proximity to the name of the product.

### **8.2 Labelling of Non-Retail Containers**

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

## **9. METHODS OF ANALYSIS AND SAMPLING**

For checking compliance with this Standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard shall be used.